



Mount Stephen Hall
personifies the grace
and space of
Banff Springs Hotel.

Banff Springs Hotel

DINNER

TABLE d'HOTE



Apple, Tomato or Pineapple Juice
Celery & Radishes Half Grapefruit Mapleine
Sliced Tomato & Egg, Anchovy Dressing
Fisherman Cocktail

Potage Parmentier

Consomme Hot or in Jelly

Fried Silver Smelts, Tartar Sauce

Omelette Lyonnaise

Combination Salad & Crabmeat, Mayonnaise Dressing
Egg Noodles in Casserole, with Scalloped Tenderloin of
Beef, Polonaise

Young Chicken Saute, Portugaise with Risotto

Roast Prime Sirloin Tip, Horseradish

Assorted Cold Meats, Chicory & Tomato Salad

Swiss Chard au jus

Wax Beans, Buttered

Potatoes: New Boiled, Mashed, O'Brien au gratin

Salad Lorenzo, French Dressing

Chocolate Cream Pie

Banana Shortcake

Frozen Log, Melba Sauce

Fresh Berries in Season

Compote of Preserved Fruit with Cake

Cheese: Cream Cheese and Crackers, Gouda

Oka, Danish Blue, Ermete, Gorgonzola, Gruyere,

Canadian Cheddar, Old Ontario, Canadian Loaf,

Tea

Coffee

Buttermilk

Milk

French Bread

\$2.00

July 23rd, 1949

BANFF SPRINGS SPECIAL

CHOICE FILET MIGNON

Bouquetiere

\$3.50

20 mins

BANFF SPRINGS HOTEL -- IN BANFF NATIONAL PARK

The Alhambra

R

is open

Breakfast

Luncheon

Dinner

Fairholme

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Breakfast

Luncheon

Dinner

Room Service

from 7.30

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Announcement

EVENING

in the Mount

at 9.00

Miss Genevieve

her Vancouver

ing Mr. M

DAN

in the Ballroom

12 midnight

featuring M

and his

THE T

is situated

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Hours: 10 a

DINNER

Saturday, July 23rd, 1949

HORS D'OEUVRES

Radishes 25 Queen or Stuffed Olives 50 Fruit Cocktail 70 Green Onions 25
 Preserved Lobster Cocktail 1.25
 Celery 35 Mixed Pickles 30 Sliced Smoked Salmon 80 Crabmeat Cocktail 1.25
 Anchovies Canape 90 Fresh Domestic Caviar 2.25 Antipasto 80 Stuffed Celery 80
 French Hors d'Oeuvres 1.25 Stuffed Eggs, Moscovite 1.25 Grapefruit Supreme .00
 Pate de Foie Gras, Domestic 1.00 Assorted Canapes 1.00
 JUICES: Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape 30

SOUP

Potage Parmentier 35 Consomme Hot or in Jelly 30
 Cream of Tomato, Croutons 40 Chicken Broth 35

FISH

Grilled Salmon Steak, Hoteliere 1.25 15 mins Filet of Pickerel Saute, Meuniere 1.25, 15 mins
 Broiled Cod Steak with Sliced Cucumber 1.00 15 mins.
 Fried Silver Smelts, Tartar Sauce 1.25

EGGS

Omelette Lyonnaise 85

ENTREES

Pork Tenderloin, Sauce Piquante 1.75 15 mins.
 R d Brand Single Sirloin Steak 2.00 15 mins. Lamb Chops (one) 75, (two) 1.50 15 mins
 Sweetbread Saute, Rossini 1.75, 15 mins. Grilled Half Chicken, Provencale 2.00, 20 mins.
 Grilled Mushrooms with Bacon 1.85 15 mins.
 Egg Noodles in Casserole with Scalloped Tenderloin of Beef, Polonaise 1.50
 Young Chicken Saute, Portugaise, with Risotto 2.00
 Roast Prime Sirloin Tip, Horseradish 2.00

COLD SELECTIONS

Cold B.C. Salmon with Sliced Cucumbers and Tomatoes, Potato Salad 1.40
 Cold Roast Lamb, Potato Salad 1.15 Ham and Turkey, Lettuce and Tomato Salad 1.50
 Cold Roast Beef, Potato or Chef's Salad 1.40

VEGETABLES

Green Beans 35 Green Peas 35 Stewed Tomatoes 35 Creamed Corn 35
 Swiss Chard au jus 40 Wax Beans, Buttered 35
 POTATOES: New Boiled 25 Mashed 25 O'Brien au Gratin 35

SANDWICHES

Chicken 75 Lettuce and Tomato 45 Ham 60 Club 1.00 Cold Roast Beef 65
 Ox Tongue 50

SALADS

Lobster 2.00 Chicken 1.75 Lettuce and Tomato 60 Fruit 65 Chef's 60

SWEETS

Chocolate Cream Pie 25 Banana Shortcake 35 Frozen Log, Melba Sauce 50
 Compote of Preserved Fruit with Cake 50
 Chocolate Sundae 50 Cup Custard 25 Fruit Jelly 25 Fruit Tartlet 25
 Parfait Creme de Menthe 50 Fruit Sundae 50
 ICE CREAM: Vanilla, Maple Walnut, Strawberry, Tutti Frutti 40

FRUITS

Banana 25 Orange or Raw Apple 15 Compote of Fruit 50
 Half Grapefruit 35 Fresh Berries in Season 50

CHEESE

Roquefort 50 Rocky Mountain 45 McLaren's Imperial 40 Gruyere 40
 Gouda 50 Canadian Loaf 30 Canadian 30 Danish Blue 50 Ermitte 50

TEA, COFFEE, MILK, ETC.

Tea or Coffee 25 Demi Tasse 15, with Cream 20 Postum 30 Sanka Coffee 30
 Individual Milk 15 Buttermilk 15 Malted Milk 30 Bread 15 Toast 20 Raisin Bread 20

Portions are prepared for one person only

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as follows:

8.00 to 10.30
12.30 to 2.30
6.30 to 9.00

ne Dining
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7.30 to 10.00
12.00 to 2.00
6.00 to 8.30

ce is available
a.m. to mid-
night

ncements

MUSICALE

t Stephen Hall
o'clock

ve Carey and
er Trio featur-
rley Margolis

ICING

om 10 p.m. to
(except Sunday)
loxie Whitney
Orchestra

CAVERN

on the Terrace
loor,
m. to 10 p.m.

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines†	Digby, N.S.
Lakeside Inn†	Yarmouth, N.S.
Cornwallis Inn	Keniville, N.S.
The Algonquin†	St. Andrews by-the-Sea, N.B.
McAdam Hotel	McAdam, N.B.
Chateau Frontenac	Quebec, Que.
Royal York Hotel	Toronto, Ont.
Devil's Gap Lodge†	Kenora, Ont.
Royal Alexandra Hotel	Winnipeg, Man.
Hotel Saskatchewan	Regina, Sask.
Hotel Palliser	Calgary, Alta.
Banff Springs Hotel†	Banff, Alta.
Chateau Lake Louise†	Lake Louise, Alta.
Emerald Lake Chalet†	Field, B.C.
Empress Hotel	Victoria, B.C.

Hotel Vancouver Vancouver, B.C.
(Operated by the Vancouver Hotel Co. Limited on
behalf of the Canadian Pacific Railway Company and
the Canadian National Railways.)

†These hotels are open in the Summer only.